

**After you touch ducklings or chicks,  
wash your hands so you don't get sick!**



Contact with live poultry (chicks, chickens, ducklings, ducks, geese, and turkeys) can be a source of human *Salmonella* infections.



*Salmonella* germs can cause a diarrheal illness in people that can be mild, severe, or even life threatening.



Chicks, ducklings, and other live poultry can carry *Salmonella* germs and still appear healthy and clean.



*Salmonella* germs are shed in their droppings and can easily contaminate their bodies and anything in areas where birds live and roam.

For more information, call  
**1-800-CDC-INFO** or visit **[www.cdc.gov](http://www.cdc.gov)**.



# Protect Yourself and Your Family from Germs

## **DO:**



Wash your hands thoroughly with soap and water right after touching live poultry or anything in the area where they live and roam.

- 0 Adults should supervise hand washing for young children.
- 0 If soap and water are not readily available, use hand sanitizer until you are able to wash your hands thoroughly with soap and water.



Clean any equipment or materials associated with raising or caring for live poultry outside the house, such as cages or feed or water containers.

## **DON'T:**



Don't let children younger than 5 years of age, elderly persons, or people with weak immune systems handle or touch chicks, ducklings, or other live poultry.



Don't let live poultry inside the house, in bathrooms, or especially in areas where food or drink is prepared, served, or stored, such as kitchens, or outdoor patios.



Don't snuggle or kiss the birds, touch your mouth, or eat or drink around live poultry.